NOTIFICATION

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| **1.** | **Notifying Member:** UGANDA**If applicable, name of local government involved:**  |
| **2.** | **Agency responsible:** Uganda National Bureau of Standards |
| **3.** | **Products covered (provide tariff item number(s) as specified in national schedules deposited with the WTO; ICS numbers should be provided in addition, where applicable):** Meat of sheep or goats, fresh, chilled or frozen (HS code(s): 0204); Meat and meat products (ICS code(s): 67.120.10), caprine meat, goat meat |
| **4.** | **Regions or countries likely to be affected, to the extent relevant or practicable:****[****X]** **All trading partners** **[****]** **Specific regions or countries:**  |
| **5.** | **Title of the notified document:** DUS DARS 1247: 2022, Caprine (goat) meat — Carcasses and cuts, First Edition.**Language(s):** English. **Number of pages:** 22[https://members.wto.org/crnattachments/2022/SPS/UGA/22\_4368\_00\_e.pdf](https://members.wto.org/crnattachments/2022/SPS/UGA/22_4368_00_e.pdf%22%20%5Ct%20%22_blank) |
| **6.** | **Description of content:** This Draft Uganda Standard defines the requirements, methods of sampling and test for goat carcasses and meat cuts intended for human consumption.Note: This Draft Uganda Standard was also notified to the TBT Committee. |
| **7.** | **Objective and rationale: [****X]****food safety, [****]****animal health, [****]****plant protection, [****X]****protect humans from animal/plant pest or disease, [****]****protect territory from other damage from pests.**  |
| **8.** | **Is there a relevant international standard? If so, identify the standard:****[****]** **Codex Alimentarius Commission *(e.g. title or serial number of Codex standard or related text)*:** **[****]** **World Organization for Animal Health (OIE) *(e.g. Terrestrial or Aquatic Animal Health Code, chapter number)*:** **[****]** **International Plant Protection Convention *(e.g. ISPM number)*:** **[****X]** **None****Does this proposed regulation conform to the relevant international standard?** **[****]** **Yes [****]** **No****If no, describe, whenever possible, how and why it deviates from the international standard:**  |
| **9.** | **Other relevant documents and language(s) in which these are available:** * Uganda Gazette
* AOAC Official Method 972.25, Lead (Pb) in food. Atomic absorption Spectrophotometer
* CAC/RCP 1, Recommended international code of practice — General principles of food hygiene
* CAC/MRL2: Maximum residue limits (MRLs) and risk management recommendations (RMRs) for residues of veterinary drugs in foods
* CAC/RCP 58, Code of hygienic practices for meat
* ISO 4833-1, Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of microorganisms — Colony-count technique at 30 degrees C
* ISO 6888-1: Microbiology of the food chain — Horizontal method for the enumeration of coagulasepositive
* staphylococci (*Staphylococcus aureus* and other species) — Part 1: Method using Baird-Parker agar medium
* ISO 16649-2: Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli — Part 2: Colony-count technique at 44 degrees C using 5-bromo-4-chloro-3-indolyl beta-D-glucuronide
* ISO 16654: Microbiology of food and animal feeding stuffs — Horizontal method for the detection of *Escherichia coli* O157
* ISO 6579-1: Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of Salmonella — Part 1: Detection of *Salmonella* spp.
* ISO 11290-1: Microbiology of the food chain — Horizontal method for the detection and enumeration of Listeria monocytogenes and of Listeria spp. — Part 1: Detection method
* ISO 10272-1: Microbiology of the food chain — Horizontal method for detection and enumeration of Campylobacter spp. — Part 1: Detection method
* ECE/TRADE/---:2007, UNECE Standard — Caprine meat — Carcasses and cuts
* KS 317-2: 1982(C1999), Specification for meat grades and meat cuts — Part 2: Lamb, Mutton and Goat meat
* IS 2536:1995(R2000), Meat and Meat Products — Mutton and Goat Meat (Chevon) — Fresh, Chilled and Frozen — Technical Requirement
* USDA Plant Inspectorate Service website: <http://www.aphis.usda.gov/import_export/plants>

(available in English) |
| **10.** | **Proposed date of adoption *(dd/mm/yy)*:** To be determined.**Proposed date of publication *(dd/mm/yy)*:** To be determined. |
| **11.** | **Proposed date of entry into force: [****]****Six months from date of publication**, **and/or** ***(dd/mm/yy)*:** To be determined.**[****X]** **Trade facilitating measure**  |
| **12.** | **Final date for comments: [****X]****Sixty days from the date of circulation of the notification and/or *(dd/mm/yy)*:** 28 August 2022**Agency or authority designated to handle comments: [****]****National Notification Authority, [****]****National Enquiry Point.** **Address, fax number and e‑mail address (if available) of other body:** Uganda National Bureau of StandardsPlot 2-12 ByPass Link, Bweyogerere Industrial and Business ParkP.O. Box 6329Kampala, UgandaTel: +(256) 4 1733 3250/1/2Fax: +(256) 4 1428 6123E-mail: info@unbs.go.ugWebsite: <https://www.unbs.go.ug> |
| **13.** | **Text(s) available from: [****]****National Notification Authority, [****]****National Enquiry Point.** **Address, fax number and e‑mail address (if available) of other body:** Uganda National Bureau of StandardsPlot 2-12 ByPass Link, Bweyogerere Industrial and Business ParkP.O. Box 6329Kampala, UgandaTel: +(256) 4 1733 3250/1/2Fax: +(256) 4 1428 6123E-mail: info@unbs.go.ugWebsite: <https://www.unbs.go.ug> |